



FOOD ESTABLISHMENT INSPECTION REPORT

Quaker Tavern
466 Quaker Highway
Uxbridge, MA 1569

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector	
09C34	2/19/20	2:30 PM 3:50 PM	Routine	Restaurant	J. Clarico	
Permit Number	Person In Charge	Variance	Priority	Priority f	Core	Score
2019-F061	Nancy Bogan -		3	1	6	77

Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection Repeat Violations Highlighted in Yellow

Supervision						Protection from Contamination (Cont'd)					
	IN	OUT	NA	NO	COS		IN	OUT	NA	NO	COS
1. PIC present, demonstrates knowledge, and performs duties	1	<input checked="" type="checkbox"/>				15. Food separated and protected	1	<input checked="" type="checkbox"/>			
2. Certified Food Protection Manager		<input checked="" type="checkbox"/>				16. Food-contact surfaces; cleaned & sanitized		<input checked="" type="checkbox"/>			
Employee Health						Time/Temperature Control for Safety					
	IN	OUT	NA	NO	COS		IN	OUT	NA	NO	COS
3. Management, food employee and conditional employee knowledge, responsibilities and reporting		<input checked="" type="checkbox"/>				17. Proper disposition of returned, previously served,		<input checked="" type="checkbox"/>			
4. Proper use of restriction and exclusion		<input checked="" type="checkbox"/>				18. Proper cooking time & temperatures		<input checked="" type="checkbox"/>			
5. Procedures for responding to vomiting and diarrheal events		<input checked="" type="checkbox"/>				19. Proper reheating procedures for hot holding		<input checked="" type="checkbox"/>			
Good Hygienic Practices						Consumer Advisory					
	IN	OUT	NA	NO	COS		IN	OUT	NA	NO	COS
6. Proper eating, tasting, drinking, or tobacco use		<input checked="" type="checkbox"/>				20. Proper cooling time and temperature		<input checked="" type="checkbox"/>			
7. No discharge from eyes, nose, and mouth		<input checked="" type="checkbox"/>				21. Proper hot holding temperatures	1	<input checked="" type="checkbox"/>			
Preventing Contamination by Hands						Highly Susceptible Populations					
	IN	OUT	NA	NO	COS		IN	OUT	NA	NO	COS
8. Hands clean & properly washed		<input checked="" type="checkbox"/>				22. Proper cold holding temperatures	2	<input checked="" type="checkbox"/>			
9. No bare hand contact with RTE food or a pre-approved		<input checked="" type="checkbox"/>				23. Proper date marking and disposition		<input checked="" type="checkbox"/>			
10. Adequate handwashing sinks supplied and accessible		<input checked="" type="checkbox"/>				24. Time as a Public Health Control; procedures & records			<input checked="" type="checkbox"/>		
Approved Source						Food/Color Additives and Toxic Substances					
	IN	OUT	NA	NO	COS		IN	OUT	NA	NO	COS
11. Food obtained from approved source		<input checked="" type="checkbox"/>				25. Consumer advisory provided for raw/undercooked food		<input checked="" type="checkbox"/>			
12. Food received at proper temperature		<input checked="" type="checkbox"/>				26. Pasteurized foods used; prohibited foods not offered			<input checked="" type="checkbox"/>		
13. Food in good condition, safe & unadulterated		<input checked="" type="checkbox"/>				27. Food additives: approved & properly used			<input checked="" type="checkbox"/>		
14. Required records available: shellstock tags, parasite		<input checked="" type="checkbox"/>				28. Toxic substances properly identified, stored & used		<input checked="" type="checkbox"/>			
Repeat Violations Highlighted in Yellow						Conformance with Approved Procedures					
	IN	OUT	NA	NO	COS		IN	OUT	NA	NO	COS
						29. Compliance with variance/specialized process/HACCP		<input checked="" type="checkbox"/>			

Good Retail Practices

Safe Food and Water						Proper Use of Utensils					
	IN	OUT	NA	NO	COS		IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required		<input checked="" type="checkbox"/>				43. In-use utensils: properly stored	1	<input checked="" type="checkbox"/>			
31. Water & ice from approved source						44. Utensils, equip. & linens: property stored, dried & handled					
32. Variance obtained for specialized processing methods		<input checked="" type="checkbox"/>				45. Single-use/single-service articles: properly stored & used					
Food Temperature Control						Utensils, Equipment and Vending					
	IN	OUT	NA	NO	COS		IN	OUT	NA	NO	COS
33. Proper cooling methods used; adequate equip. for temp.		<input checked="" type="checkbox"/>				46. Gloves used properly					
34. Plant food properly cooked for hot holding						47. All contact surfaces cleanable, properly designed,	2	<input checked="" type="checkbox"/>			
35. Approved thawing methods used						48. Warewashing facilities: installed, maintained & used; test					
36. Thermometers provided & accurate						49. Non-food contact surfaces clean					
Food Identification						Physical Facilities					
	IN	OUT	NA	NO	COS		IN	OUT	NA	NO	COS
37. Food properly labeled; original container						50. Hot & cold water available; adequate pressure					
Prevention of Food Contamination						Sewage & waste water properly disposed					
	IN	OUT	NA	NO	COS		IN	OUT	NA	NO	COS
38. Insects, rodents & animals not present						51. Plumbing installed; proper backflow devices	1	<input checked="" type="checkbox"/>			
39. Contamination prevented in prep, storage & display						52. Sewage & waste water properly disposed	1	<input checked="" type="checkbox"/>			
40. Personal cleanliness						53. Toilet facilities: properly constructed, supplied, & cleaned	1				
41. Wiping cloths; properly used & stored						54. Garbage & refuse properly disposed; facilities maintained					
42. Washing fruits & vegetables						55. Physical facilities installed, maintained & clean					
						56. Adequate ventilation & lighting; designated areas use					
						60. 105 CMR 590 violations / local regulations		<input checked="" type="checkbox"/>			

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal

J. Clarico
Inspector

Nancy Bogan
PIC

Follow Up Required: ☒ Y Follow Up Date: 03/11/2020

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

- -

Code:



Supervision

PIC present, demonstrated knowledge & performs duties

1 2-102.11 (A)(B) & (C)(1), (4)-(16) Demonstration of Knowledge - Establishment -

Pf Code: The person in charge demonstrate to the RA knowledge of foodborne disease prevention, application of HACCP principles, and the requirements of this code. The person in charge shall demonstrate knowledge by having no violations of priority items during the current inspection; being a certified food protection manager; or responding correctly to the inspectors questions as they relate to the specific food operation.

Protection From Contamination

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Food Separated and protected

15 3-302.11 (A)(3) Using clean and sanitized equipment - Downstairs -

- C** Code: Food shall be protected from cross contamination by cleaning equipment and utensils as specified under paragraph 4-602.11(A) and sanitizing as specified under section 4-703.11.



Time / Temperature Control for Safety

Hot Holding Temperature

21 3-501.16 (A)(1) Proper Hot Holding Temps. - Kitchen -

- Pr** The temperature of the Gravy in the Steam table was 125 degrees. Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained: at 135°F or above, except that roasts cooked to a temperature and for a time specified in paragraph 3-401.11(B) or reheated as specified in paragraph 3-403.11(E) may be held at a temperature of 130°F or above.

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22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Kitchen -

Pr The temperature of the Tomatoes in the Salad unit was 45 degrees. *Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.*

22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Kitchen -

Pr The temperature of the Tomatoes in the Salad unit was 45 degrees. *Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.*

Proper Use of Utensils

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In-use utensils; properly stored

43 3-304.12 In-Use Utensils/Between-Use Storage - Kitchen -

- C** Need proper storage of utensils *Code: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; in food that is not TCS food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized every 4 hours; in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes, in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not TCS food; or in a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at least every 24 hours.*



Utensils, Equipment and Vending

All contact surfaces cleanable, properly designed, constructed & used

47 4-202.16 Nonfood-Contact Surfaces. - Kitchen -

- C** Surface cannot be cleaned *Code: Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.*



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47 4-101.11 (B)-(E) Characteristics - Kitchen -

- C** The rust must be removed from the surface Code: *Materials that are used in the construction of utensils and food-contact surfaces of equipment under normal use conditions shall be: durable, corrosion-resistant, and nonabsorbent; sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.*

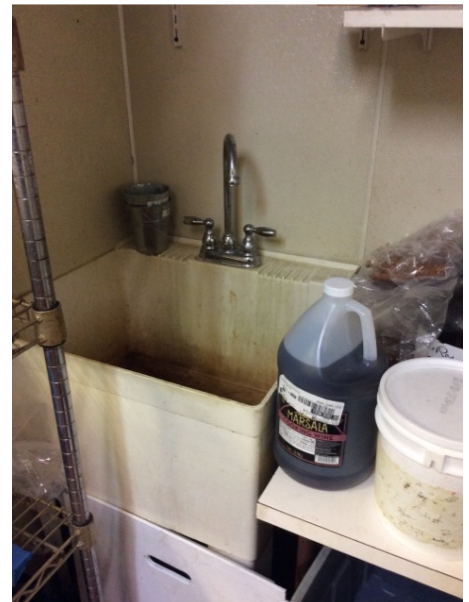


Physical Facilities

Plumbing installed; proper backflow devices

51 5-203.13 Service Sink - Kitchen -

- C** Food and utensils stored next to mop sink Code: *At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. Toilets and urinals may not be used as a service sink for the disposal of mop water and similar liquid waste.*



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5-403.12 Other Liquid Wastes and Rainwater - Kitchen -

- C** Bus bucket full of water with mold Code: *Condensate drainage and other nonSEWAGE liquids and rainwater shall be drained from point of discharge to disposal according to law.*



Check List

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

UXBRIDGE BOARD OF HEALTH 2020 PRE-INSPECTION CHECKLIST

IN

PIC informed employees in verifiable manner of disease reporting

IN

Employees using barrier (i.e gloves, tongs, etc) when handling RTE foods?

IN

Employees eating/drinking in designated areas only. Drinks stored properly?

IN

Employees wearing clean uniform/proper hair restraints/fingernails maintained?

IN

Hand washing sinks have soap, paper towels, 100 water and trash bin?

OUT

Wiping cloths stored properly and staff knowledgeable on testing

IN

Soap and sanitizing solutions at concentration and test strips available?

OUT

Thermometers in all temperature holding units and available for testing food?

IN

Dish machines are working properly (wash temp/solutions per manufacturer)?

IN

Test strips and irreversible temp. devices used to confirm proper sanitization?

OUT

Food deliveries are from approved sources, safely stored and transported?

IN

TCS / RTE foods are properly date marked?

IN

Clean-up of vomit and diarrheal events procedures and kit available?

IN

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If applicable, grease trap logs are maintained and available?

IN

If 25 seats or more, choke saving certificate(s) available?

IN

Check List Part 2

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

REQUIRED SIGNAGE

IN

"A copy of the last inspection report is available upon request."

IN

Allergen Awareness Poster

IN

Allergen Notice on menu and/or menu board

IN

Current Town of Uxbridge Food Permit posted

IN

Certified Food Protection Manager certificate posted

IN

Allergen Awareness certificate posted

IN

Handwashing signage

IN

Consumer Advisory if raw or undercooked animal foods served as ready-to-eat

IN

Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Fry freezer	French fries		5 °F
Kitchen	Salad unit	Tomatoes		45 °F
Kitchen	Salad unit	Stuffing		35 °F
Kitchen	Steam table	Gravy		125 °F
Downstairs	Walk-in	Horseradish		38 °F
Downstairs	House door walk-in	Stock		39 °F

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Downstairs	House door walk-in	Stock		39 °F
Downstairs	House door walk-in	Cheese		34 °F
Downstairs	Chest freezer 1	Sweet potato fries		2 °F
Downstairs	Chest freezer 2	Bread		14.2 °F
Downstairs	Chest freezer 3	Chicken wings		8.5 °F
Downstairs	Chest freezer 4	Cauliflower		4 °F
Bar	4 slide cooler	Lemons		38 °F

Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.

Notes

See inspection notes